

AT OUR TABLE

CONVERSATIONS ON FOOD, WINE, AND CULTURE

THE
PREMIERE
ISSUE

SHOW AND TELL

Behind the scenes of the Bacchus Management Group with Tim Stannard

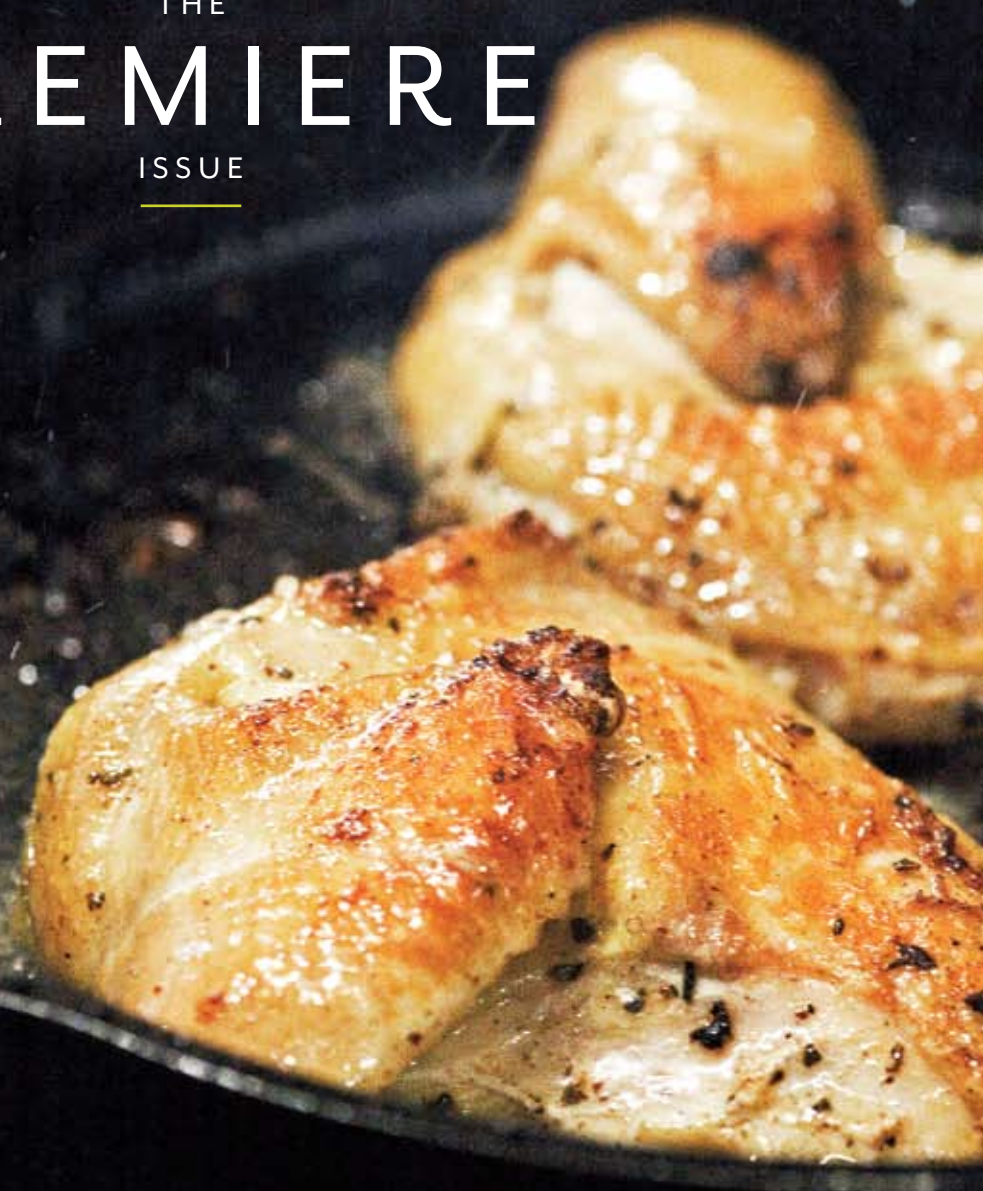
BETTING THE RANCH ON FRESH

Incredible ingredients coming in means great dishes going out

Introducing

CAFÉ DES AMIS

The new neighborhood gathering spot in Cow Hollow



CHAMPAGNE HENRIOT

MAISON FONDÉE EN 1808



“Time is our ally and patience our secret...
They are the fundamental elements to our success.”

- Joseph Henriot, 6th Generation Champenois

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WELCOME TO AT OUR TABLE MAGAZINE

*“ONE OF THE CHALLENGES FOR ANY RESTAURANT PASSIONATE ABOUT
ITS CRAFT IS COMMUNICATING WITH ITS GUESTS ON A DEEPER LEVEL
ABOUT EXACTLY WHAT IT’S TRYING TO DO.” —TIM STANNARD, FOUNDER*

In our restaurants, we can *show* the part of “show and tell,” but we don’t often get the opportunity to demonstrate the *tell*. Serving food and delivering service can explain to a guest what we are about—but there is so much more to convey. Each ingredient we cook with and serve has a story of its own. If only we could take you to meet the farmers on our organic farm who grow the produce, or introduce you to the winemakers in Germany who make our own Riesling, or the master distiller in

Kentucky who crafts our incredible bourbon. Sure, we get a chance to pour that bourbon in your glass or put those vegetables on your plate, but we aren’t able to showcase them individually and really tell each story in a more profound way. *At Our Table* is a way for us to deliver all this exciting information, and to talk about the incredible people within the Bacchus family that allow us to do what we do in the restaurants. We hope you enjoy it.



IT'S CRITICAL THAT WE MAKE SURE EACH RESTAURANT IS DEEPLY ANCHORED IN THE COMMUNITY.

THE GIVING TREE: SPRUCE

As Told by Tim Stannard

It all started because the building was just so inherently stunning. One of the goals I really wanted for Spruce was to bring it back to what I believed was its original glory. This became more about removing than rebuilding. We exposed the beautiful bones of the architecture, and in the process revealed this magnificent space with soaring skylights and trusses.

We also wanted it to be a real part of our neighborhood, a very elegant gathering place for a very graceful community. I hesitate to use the word "club," but it is, in a sense, what we aspired for the restaurant: a clubhouse for the people of the Presidio Heights and Sea Cliff areas.

Spruce is a city version of The Village Pub in Woodside, and a perfect fit for Presidio Heights. Guests use the restaurant as a country club in a city environment. Many of them know everyone in the restaurant when they come in to dine; there is a lot of table-hopping going on. It's the type of establishment where people come knowing they will run into their friends. I find that a wonderful, welcoming aspect that makes it so special.



DEFINING A BACCHUS RESTAURANT

There are very specific criteria that we hold dear to the core of each of our establishments. Whether The Village Pub in Woodside or our latest addition, Café des Amis on Union Street in San Francisco, we work extremely hard to make sure our restaurants are firmly rooted in the neighborhoods in which they exist. The service, the food, the décor, and even the wine list are all built on an understanding of those communities. This is essential to all of our restaurants.

We also like to keep each place as “democratic” as possible. Each of our restaurants runs a pretty wide gamut. For example, at Spruce you can enjoy a cheeseburger and a beer at the bar, while at a table three feet away, a couple celebrating their wedding anniversary might be indulging in a nine-course tasting menu paired with wine. Diners can experience the restaurants in any way they want, and can always feel those experiences are genuine and intentional.

A Bacchus restaurant is also defined by our level of hospitality. We strive to create a culture for our employees that allows them to exude hospitality naturally. In turn, we hope our guests really see and feel this level of warmth and reception, and recognize it as a wholehearted experience at every one of our restaurants.

THE MAKING OF BACCHUS MANAGEMENT GROUP

IT'S NOT AN UNCOMMON STORY: A BUSINESS CREATED BY HAPPENSTANCE. FOUNDING PARTNER TIM STANNARD SAYS THIS QUITE FONDLY ABOUT THE RESTAURANT GROUP HE STARTED ALMOST A DECADE AGO.



In 2001, Tim Stannard was running a large restaurant group and quickly became burned out. He decided to take a step back, with the intention of spending the rest of his career focused on just one restaurant. His new beginning took shape in what became The Village Pub. However, soon after he was approached with a “too good to be true” situation to develop another establishment. That was Pizza Antica. His incentive was personal: having grown up in New Haven, Connecticut, “the home of great pizza,” Tim yearned for East Coast-style pizza and felt there was a void on the West Coast.

One day, Tim discovered a beautiful but neglected building in Presidio Heights that, in his words, had “this incredible presence.” The space drew him in, and he found himself imagining how stunning the property could be in the likewise dramatic neighborhood. Before he knew it, Spruce was completed and Tim was running five restaurants. He came to the full realization that he was right back at the spot he had tried to run away from—but this time, it felt really good. He was enjoying it.

Embracing the change for the better, he forged ahead to build another restaurant company that led him to the current incarnation, the Bacchus Management Group.

One of the reasons Tim is so excited about Bacchus is that all of the partners are restaurant people to the core, each having grown up in the business. From busboys and dishwashers to prep cooks and bartenders, Bacchus is a company built by people who have scrubbed the pots, scoured the pans, and chopped the onions. “It changes everything about how you approach creating a restaurant,” says Tim, “from the concept to how it operates.” Over time, Bacchus has added Spruce Park City, Mayfield Bakery & Cafe, ROASTCO, and Café des Amis to its repertoire, in addition to consulting on various restaurant projects outside the group. And the company continues to grow. “I think there are a lot of opportunities and creative outlets for what we have to offer,” Tim explains. “As long as we are passionate about building new experiences, we will continue to thrive.”



EAT, DRINK AND
BE LOCAL

THE WORLD'S BEST PILSNER.
BREWED FRESH IN BERKELEY.

For the TRU story visit www.trumer-international.com



SPRUCE CHOSEN TO BE A CHEF

CHEF MARK SULLIVAN FIRMLY BELIEVES THAT THE PROFESSION
CHOSE HIM AS MUCH AS HE CHOSE TO BE A CHEF.

“I found myself through the tactile nature of crafting cuisine out of raw ingredients,” Mark Sullivan explains. “I started cooking without the intention of it being a life path; it just was what I did, and it felt natural. Digging my arms shoulder deep into a bag of farro made sense, and made me feel connected to being. I became wrapped up in it and stopped looking for what to do, and just accepted where I was without making an objective choice to be where I was. All of that said, I woke up one day ten years into a career and into my thirties, when I finally embraced the idea that I was to be a chef.”

Mark believes that cooking is much deeper than the mechanics of craft and creativity. History, visual experiences,

childhood memories, mentally archived sensations—they all contribute to the making of a chef, and chefs and their cuisine represent the full scope of their experiences, without which they have little to express. For Mark, his travels and cooking experiences in Spain and France were a turning point, “an opening of spirit, a cathartic and freeing time, where I was able to break from what I had known and see a new cuisine that I had only read about. It began my firm belief that one can only scratch at knowing a cuisine without visiting its lands. Cookbooks and culinary mentors can only take you so far with the understanding of French or Spanish cooking. To know the food, one must know the culture and its place.”

PIZZA ANTICA

Gordon Drysdale brings three decades of experience to his role as chef and partner at Bacchus Management Group and executive chef of Mayfield Bakery & Cafe and Pizza Antica. He has been a longtime fixture in the Bay Area dining scene with a reputation for modern, seasonal cuisine with classic roots. Gordon began his restaurant career as a dishwasher at the age of 16 and hasn't left the kitchen since. Although initially drawn to the buzz of a busy commercial kitchen, it was the creativity of cooking that really attracted him. As someone who spent the better part of his teens in the high school art room, Gordon appreciated the artistic aspects of the culinary world.

Drysdale joined Bacchus in 2002 to open Pizza Antica, where he is currently in charge of overseeing the kitchens of each location. He has contributed his own distinct sensibility to the partnership, fine-tuning the concept and developing a thin crust Roman-style pizza that is unique to the restaurant. Award-winning pizza along with entrees, salads, and house-made desserts has made Pizza Antica, now four restaurants strong and growing, a tremendous success.

In February 2009, Drysdale opened Mayfield Bakery & Cafe. A full-service bakery and 80-seat cafe, Mayfield Bakery & Cafe serves a simple, rustic American menu highlighting seasonal, fresh produce.

CUVÉE ROSÉ BRUT
DEPUIS 1812 SINCE
Laurent-Perrier
CHAMPAGNE



TAKING CONTROL

FROM DAY ONE, BACCHUS' RESTAURANTS HAVE SOURCED FROM WITHIN—STARTING WITH A FARM BEFORE ITS FIRST RESTAURANT, THE VILLAGE PUB, EVEN OPENED ITS DOORS.



“We knew from inception that we wanted to provide the best service along with the best products at all times possible. I am fanatical about products,” says Tim Stannard. “A great chef can take great ingredients and make a great dish. But no one can take bad ingredients and make a great dish. Ensuring the quality of the raw ingredients coming into the restaurants allows us to have incredible confidence that equally great dishes will come out of the kitchen. There is simply no other way.”

Produce control was top of the list, and it's easy to understand why. “Take tomatoes during the summertime, as an example,” explains Tim. “If you call your wholesaler for tomatoes, he in turn places an order with a farm where the tomatoes have sat for at least a day after being picked. They are then trucked to the wholesaler's warehouse, where they now sit for a minimum of a day, maybe two or longer, until orders come in. Best-case scenario, the tomatoes are three days old when they get to the restaurant, but it's more likely that they've been off the vine for five to six days. There is a world of difference in flavor between tomatoes picked off the vine that morning and five-day-old ones. Having access to a farm where we can order produce that morning and have it driven from the farm to the restaurant, prepared and served, all within hours of being harvested, allows us to guarantee a much higher quality product on the way out. We have been doing that for ten years.”

As Bacchus grew into a larger collection of restaurants, the partners realized they were spending an enormous amount of money on such staple items as coffee and bread. “At that point, because of the quantity we were buying, we could justify developing our own coffee roastery and building our own wholesale bakery. Moreover, we specifically did this because it really allowed us to dictate to the nth degree exactly how the coffee beans would be roasted, and exactly what the bread would taste like, when it would be baked, and precisely when it would be coming to the restaurants,” says Gordon Drysdale. Once again, Bacchus was able to control the input of the product coming into their kitchens. And it really makes a difference.

ROASTCO is Bacchus' artisanal coffee roasting company that offers single-origin and estate beans from around the globe. Roasting their coffee allows each restaurant to have its own signature blend. Each is designed around a couple of key factors: the type of food served, the price point of the restaurant, and its brewing techniques, since they each brew coffee differently.

At Mayfield Bakery & Cafe, artisan bakers produce eight to ten types of slow-proofed bread every day. Not only is that very bread sold by the loaf at the bakery and the cafe next door, but it is also delivered twice a day to the restaurants. Each restaurant has its own chef, and each one meets with the bakers to determine what will work best with their menu. For example, Spruce offers

sourdough versions of a Parker House roll, served hot. The rolls are handmade—and at 500 handmade rolls per day, this makes the baker very happy! The Village Pub's bread is more country style, while Café des Amis does a braided loaf. (Pizza Antica actually makes their focaccia in-house.) The bakery is another outlet that allows Bacchus to be an even more sustainable, self-sufficient entity.

The group is continually developing relationships and looking for products to create on their own. Such was the case with their German Riesling served at all their restaurants. But developing products sometimes comes from personal taste. “I have always had a passion for bourbon,” explains Tim, “particularly Van Winkle bourbon. When we opened The Village Pub, I approached Julian Van Winkle III about doing private barrels of whiskey for us. To this day, I do believe we are the only restaurant group in the country to have our own barrels from Van Winkle under the label Woodside Partners Reserve.”

This fall, Bacchus is headed to Normandy to explore creating its own Armagnac. There even have been discussions about ownership in livestock, and perhaps more wistfully, the idea to purchase a fishing boat to control the quality of the seafood that comes into the restaurants. “It may be outside of our comfort zone, but we enjoy talking about it,” Tim says. “Ultimately, having control is about taking things into our own hands to ensure quality.”

BETTING THE RANCH ON FRESH

BY INVESTING IN SMIP RANCH, BACCHUS MANAGEMENT GROUP HAS GIVEN NEW MEANING TO BUYING LOCAL.



Today, Bacchus has an exclusive relationship with SMIP Ranch (SMIP is an acronym for *sic manebimus in pace*, Latin for “so we shall remain in peace”) through which the farmers grow vegetables to the chefs’ specifications. The restaurants pay for their vegetables as customers, albeit ones with special privileges. Bacchus chefs roll up their sleeves to actually dig in the dirt, helping to plant and harvest the organic vegetables destined for their restaurants. “It gives you a tremendous amount of respect for the product that is grown,” says Mark Sullivan. “The place itself is so dramatically beautiful. When you walk into it, it’s awe-inspiring.”

SMIP Ranch grows a wide variety of crops, and the assortment benefits the chefs as well as the farmers. It really is a perfect collaboration. Crop planning starts at the beginning of the year, when estimates are made for the amounts of produce the kitchens can use. These estimates enable the farmers to plant accordingly and try to satisfy the kitchens’ needs from within. This year, for instance, knowing in advance that several hundred pounds of winter squash and pumpkins will be used weekly by the

restaurants, the ranch was able to sow more than ten varieties—heirlooms of nearly every color, from black to blue to pink—and almost 2,000 plants in preparation for them to mature for fall and winter.

The farmers send a harvest and availability sheet to the restaurant kitchens twice a week, several days ahead of the respective delivery days. The chefs let the farmers know if they have an upcoming event or menu item that will require a substantial amount of a particular crop. Communication is key, so that the kitchens are constantly aware of what is in season at the farm and what produce will be harvested in the near term. With such collaboration and planning, the restaurants are generally able to buy everything the farm grows.

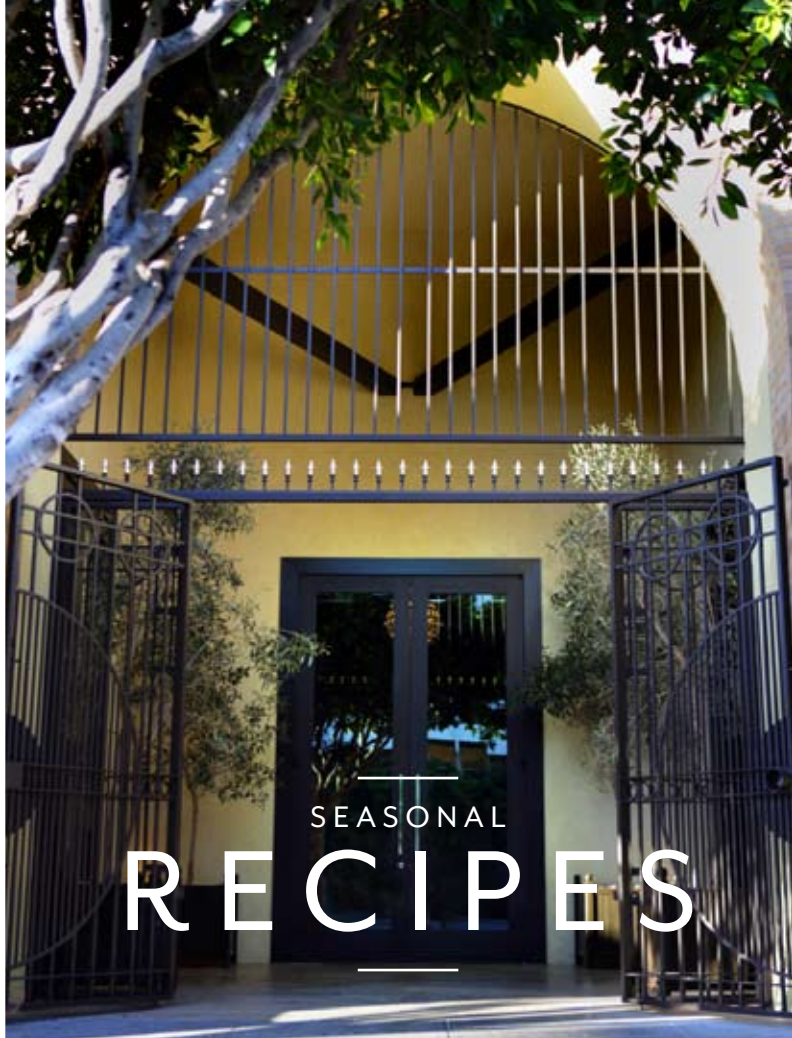
“Sourcing your own raw products, being connected to the earth where it grows, being involved in the process, from crop selection to seeding to harvest, is every chef’s dream,” says Mark. “The closer the produce is to harvest, the better it tastes, and the guests at our restaurants really notice that when the farm is in full swing.”

Mary Colombo and
Brian Shipman

WHAT’S IN THE GROUND?

This summer, we did weekly plantings of salad crops—spinach, lettuce, arugula and rucola, mustards, and cress. Our planting schedule also included beets, radishes, and turnips, as well herbs such as dill, cilantro, and chervil. We did several plantings of beans and peas, which were harvested in July. Summer was busy with more than 1,000 individual tomato plants in the field, along with lots of basil. We also grow eight different varieties of heirloom tomatoes, which are dry-farmed to produce the most intense flavor. Our five varieties of cucumbers and two varieties of melons mostly have been harvested by now. Summer squash are always exciting to see.

We are still planting lots of lettuce, turnips, carrots, beets, and fennel. The winter squash has been in the ground since the beginning of August and has started to set flowers. We’ve started four heirloom varieties of cabbage, along with purple sprouting broccoli, kale, chard, and collards. Leeks and onions have been planted in the field along with a dozen or so varieties of chicories, varying in character from radicchio (purple and somewhat bitter) to frisée (blanched white and very mild to the taste). Even though the days are short in the fall and winter, some of our favorite produce is grown during this time of year.



Butter-Poached Maine Lobster, Golden Potato Gnocchi, Braised Lettuces

Serves 6

INGREDIENTS

6 1 1/4-lb live Maine lobsters
extra-virgin olive oil
4 cups diced vegetables (equal parts onion, leek, carrot, and celery)
1 tbsp tomato paste
1 cup brandy
1 bottle white wine
6 sprigs tarragon
1 pinch saffron threads
1 lb sweet butter
6 tbsp shallots, minced
6 tbsp diced tomato, skins and seeds removed
6 small butter lettuce heads, outer leaves discarded and quartered
12 basil leaves, torn or snipped into pinkie-size pieces
salt
potato gnocchi*
1/4 cup soft herbs (equal parts parsley, tarragon, chervil, and chive)

*An ambitious home cook should experiment with making their own gnocchi; however, prepared gnocchi can be found at specialty Italian grocers.

LOBSTER FUMÉ

Separate the tails and claws from the lobster bodies, and reserve the bodies for stock. Bring a large pot of water to a boil over high heat. Add the large lobster claws, and set a timer for 5 minutes. When 1 minute has elapsed, add the smaller lobster claws. When 2 minutes have elapsed, add the tails. When the timer goes off, place all of the lobster parts in a bath of ice water immediately to chill. Crack the lobster claws with a mallet or shellfish crackers, and extract the meat. Delicately crack open the tails. Clean thoroughly, discarding the dark vein running down the tail, and reserve the meat. Scrape the gills and lungs from the lobster bodies. Cut into quarters and sauté in olive oil over medium heat for 10 minutes. Add the diced vegetables and continue cooking until lightly caramelized. Stir in tomato paste, add the brandy, and reduce to a glaze. Add the white wine and let simmer for 45 minutes. Add the tarragon and saffron, and simmer for an additional 10 minutes. Place the lobster bodies in a food processor and pulse for several minutes. Strain through a fine meshed sieve, and reserve.

GNOCCHI AND LETTUCCES

Add a tablespoon of water to a large saucepan and place over low heat. Whisk in a knob of butter, and let it emulsify with the water. Repeat the process until the entire pound of butter is homogeneous. Place the lobster meat into the warm butter. Continue heating on very low heat, ensuring the butter hovers around 115°F degrees and never exceeds 120°F. Continue cooking for about 30 minutes, or until the lobster meat is warmed through. Sauté the shallots and diced tomato in olive oil over medium heat. Add 2 cups of lobster stock and simmer for 2 minutes. Add the butter and lettuce wedges, and baste with the hot sauce for 90 seconds or until the lettuce just begins to soften. Turn off the heat, and add the basil leaves to the pan. Season with salt, and reserve for plating. Simmer the gnocchi for 2 minutes, or until cooked through, giving the gnocchi 20 seconds of additional cooking time once they float. Strain and reserve in a few tablespoons of the emulsified lobster butter. Divide the braised lettuces and lobster sauce evenly into 6 bowls. Add one lobster tail and two claws to each bowl. Spoon the gnocchi over and around the dish. Garnish with soft herbs.

SPRUCE

Country Potato and Cabbage Soup with Parsley Croutons

Serves 8

INGREDIENTS

1/4 cup guanciale (cured pork jowl) or bacon, minced
1 tbsp butter
1 tbsp extra-virgin olive oil
2 yellow onions, sliced
2 leeks, sliced into 1/8-inch coins
1 bouquet garni*
2 cups white wine
3 cups fingerling potatoes, sliced into 1/8-inch coins
2 quarts chicken stock
2 cups savoy cabbage, thinly shaved
1 bunch chives, minced
salt and pepper

*12 parsley stems, 12 thyme sprigs, and 2 bay leaves tied in a bundle with kitchen twine.

SOUP

Over medium heat, render the guanciale in a heavy-bottomed soup pot with butter and olive oil for 5 minutes. Add the onions, leeks, and bouquet garni, and sweat them on low heat for 20 minutes. Add the white wine and cook until the pot is nearly dry. Stir in the potatoes and cover with chicken stock. Simmer very slowly until the potatoes are tender. Add the cabbage and continue cooking for about 10 minutes. Season with salt and pepper. Serve 8-ounce portions in 8 bowls. Garnish with parsley croutons and chives.

PARSLEY CROUTONS

INGREDIENTS

2 cups country bread, diced
2 tbsp extra-virgin olive oil
2 cloves garlic, minced
2 tbsp parsley, minced

Toast bread in a sauté pan with olive oil and garlic until golden brown. Finish with parsley and reserve.



MAYFIELD BAKERY & CAFE

Burrata Bruschetta with Braised Tuscan Kale

Serves 4

INGREDIENTS

3/4 lb Tuscan kale (also known as black cabbage; can substitute another mild braising green)
1/2 cup high-quality, low-acid extra-virgin olive oil
1 small loaf ciabatta or other light, airy country white bread
1 large clove garlic, peeled and cut open
4 balls of fresh quality burrata
1 1/2 tsp fleur de sel, or another quality large-flake sea salt

METHOD

Clean the kale by removing the stems, cutting into half-inch squares, and soaking in cold water. Remove kale from water, drain, and prepare a pot of boiling salted water. Blanch the kale in rapidly boiling water for 5 minutes, remove with skimmer, and plunge immediately into ice water. When cold, remove and squeeze dry. To braise, place blanched kale and 1/4 cup of the olive oil over a very low flame, bring to a simmer. Cover and cook until very tender, 15 to 20 minutes. Kale should still be juicy, but not wet. Meanwhile, cut bread into 3/4-inch-thick slices, then again to make 3-inch squares. Brush with olive oil on both sides, and place under a broiler or in a very hot oven, toasting until crisp and brown on the outside but soft on the inside. Immediately rub all sides of the bread with the cut side of the garlic. When toasts are prepared, place a little of the kale on each piece, top with a thick slice of burrata, drizzle with remaining olive oil, and sprinkle thoroughly with salt (it's bland otherwise). Serve immediately, with lemon wedges for garnish.



PIZZA ANTICA

French Omelet, Black Trumpet Mushrooms, Robiola Cheese

Serves 4

INGREDIENTS

olive oil
1 tbsp shallots
1/2 cup black trumpet mushrooms, brushed, rinsed several times, and air-dried
4 oz chicken stock
1 tbsp minced parsley
1 tsp Banyuls vinegar
butter
3 eggs plus 1 tbsp milk lightly whisked together
salt
2 oz soft robiola cheese

MUSHROOMS

Place a sauté pan over medium-high heat, and coat with olive oil. Add the shallots, then the mushrooms, and cook for three minutes or until the mushrooms are crispy. Add the chicken stock and let reduce by half. Add the minced parsley, vinegar, and a pat of butter, and hold warm while preparing the omelet.

OMELET

Place an 8-inch omelet pan over medium heat, and coat the pan with olive oil and a pat of butter. Once the butter foams, immediately add the eggs and swirl the pan continuously for one minute. Add a pinch of salt and fold the omelet into a bowl. Spoon the cooked trumpet mushrooms and pan jus over and around the omelet, and add a single slice of creamy robiola over the top. Place in the salamander or under the broiler until the cheese just begins to melt.

THE VILLAGE PUB



CUVÉE BACCHUS

THE JOSEF ROSCH ESTATE IS LOCATED IN THE HEART OF GERMANY'S SPECTACULARLY BEAUTIFUL MOSEL VALLEY, IN THE TOWN OF LEIWEN, JUST AROUND THE RIVER BEND FROM TRITTENHEIM. IN 1985, THE ESTATE SHIFTED FROM BEING PRIMARILY GROWERS TO BECOMING PRODUCERS AT ONE OF THE AREA'S FINEST SMALL WINERIES, WITH ANNUAL PRODUCTION AVERAGING JUST UNDER 4,000 CASES FROM ABOUT 14 ACRES.



Werner and Renate Rosch have created a real jewel since their start in the mid 1980s, and they hit their stride with the 1990 vintage. They have continued to improve and refine their wines ever since. Werner is a former professional soccer player whose contagious energy is absolutely boundless. No one is more enthusiastic or bullish about Rosch wines than Werner Rosch himself. And rightfully so, for his incredibly vibrant Rieslings speak volumes about the intense labor and meticulous care that goes into producing these beautifully crafted Mosels. I once asked him how he stays in such good shape; he pointed to the steep slate slopes that are home to his vines, and said, "I run up and down my vineyards almost every day. That keeps me fit!"

Classic Mittelmosels tend to exhibit bright acidities and excellent ripeness that work in tandem to produce perfectly balanced, structured wines as much fun to drink by themselves as they are with a versatile array of cuisines. Riesling is among the purest of all varietal expressions because it can stand on its own, thanks to its innate, opulent fruit, mineral-based soils, and terroir. This is what makes it so unique, and in our opinion the most interesting and finest of all white-grape varietals. Riesling is nearly indestructible and, when well stored and cellared, can easily and gracefully last decades without losing any of its natural appeal.

Dee Vine Wines began working with the Josef Rosch estate in 1998, and have been able to maintain a strong, steady relationship thanks to Werner's consistently reasonable prices. People are amazed at how competitive his wines are when compared with other wines from more prestigious properties, even winning blind tastings despite having the lowest sticker price. Werner also prides himself on being totally independent from all associations and groups boasting the finest quality, albeit at higher prices—such as the famous VDP, the association of German wine estates. (Carl von Schubert of Maximin Grünhaus, on the nearby Mosel tributary, the Ruwer, also believes in quality without dependence on such groups.)

In the spring of 2004, Andrew Green, wine and spirits director extraordinaire of Bacchus Management Group, accompanied me on a trip to Germany and was both delighted and amazed by the wines of this modest estate. We negotiated a three-year deal to purchase Rosch's Leiwener Klostersgarten Kabinett, and the rest is history. This close, positive relationship continues to flourish today, and wine lovers who visit Bacchus' restaurants are always pleased to taste a glass of this consistently delicious, typical Mosel Riesling, enjoying it as a wine to sip at the bar or paired with a wide range of delectable dishes.

BARREL TALK WITH JULIAN VAN WINKLE III

THE OLD RIP VAN WINKLE DISTILLERY HAS A FOUR-GENERATION HISTORY.

The Van Winkle family's involvement in the bourbon industry began in the late 1800s with Julian P. "Pappy" Van Winkle Sr. He was a traveling salesman for the W.L. Weller and Sons wholesale house in Louisville, Kentucky. Pappy and a friend eventually bought the wholesale house and the A. Ph. Stitzel distillery to form Stitzel-Weller right after Prohibition. Their prominent brands were W.L. Weller, Old Fitzgerald, Rebel Yell, and Cabin Still.

Pappy's son, Julian Jr., succeeded him and ran the distillery until it was sold in 1972. Although the plant and the labels were sold, Julian Jr. purchased some of the old bourbon, which he had produced, and resurrected the Old Rip Van Winkle label, which the family had used before prohibition and still owned. Julian Jr.'s son, Julian III, took over in 1981 when Julian Jr. passed away.

Aside from the rich family history, Van Winkle bourbons are special for another important reason: their recipe. All of Van Winkle's bourbons are made with corn, wheat, and barley. This "wheated" recipe gives the bourbon a much softer, smoother taste and allows the whiskey to age more gracefully.

Julian III has continued with the Van Winkle tradition of producing the highest-quality wheated bourbon available. As the old stock has become depleted, he has carefully purchased high-quality product to bottle as premium bourbon. In this way, he has come full-circle, operating much as his grandfather did so many years ago. His brands, all of which are very old and very fine, include both the number-one and number-two rated bourbons in the world: Pappy Van Winkle's 20-Year-Old Family Reserve and Old Rip Van Winkle 15-Year-Old.



Talk to us about the "brown resurgence." We have sure noticed a big increase in the interest of bourbon over the last eight years or so. I think most distilleries have started to release older and more special bottlings, which have caught the attention of whiskey drinkers everywhere. I think the bourbon makers have also picked up the interest of the single-malt scotch drinkers.

Do you think the bourbon drinker of today is able to drink higher quality bourbon than in the past? Yes. There are many fine bourbons on the market now, more than in the past. These special, older bottlings are higher in proof and getting high ratings. Lately, it seems that many distilleries are putting out new brands, and these are getting noticed by the public. I think that people may be drinking less, but they are drinking better.

What's your take on small-batch and single-barrel bourbons? These are really just an advertising idea. They are not necessarily better whiskey, just a different way to sell them. We are really a small-batch brand because we dump just a few barrels at a time, but we don't promote our brand as such.

Do the grain formulas change according to the barrels and batches? We use the same grain formula for all our bourbons. It's the same one my grandfather Pappy used: corn, wheat, and malted barley.

What are the primary things you look for in a good bourbon? The main thing I look for is balance. A good bourbon must have a nice nose, the right amount of age, the right amount of alcohol, and a pleasant flavor and soft, smooth finish. None of these things can overpower the other.

What's the first thing someone drinking a Van Winkle bourbon should know about your whiskey?

We promote the older age of our bourbons and the use of wheat instead of rye in the mash bill. We feel that since our bourbons are aged for so long, the use of wheat in the formula makes the whiskey age more gracefully. It does not pick up as much of the char and oak as a bourbon made with rye does.

What's the origin of wheated bourbon? My grandfather started working for W.L. Weller & Sons back before Prohibition. The Stitzel distillery made their bourbon for them. We believe that they made the first wheated bourbon, so my grandfather continued with the wheated formula when he built his own distillery in 1935.

Tell us about the grains you use. Our corn comes from Kentucky or Indiana, and our wheat comes from the upper Midwest. We don't really put much emphasis on where our grains come from; we put more importance on the quality of the grains. Our corn is important in that it has the right moisture content and is not musty. This mustiness will transfer to the whiskey, which is not a good thing.

Tell us about Van Winkle's partnership with Bacchus.

A few years ago, the demand for our whiskey was lower, so we had more personalized barrels available for purchase by stores or restaurants. Now our supply is tight, so we can only offer barrels to a few restaurants. When I was in San Francisco in 2002 for a whiskey show, Tim Stannard and I met and talked about doing a special label for The Village Pub. They

had a very special label design, which threw us for a loop at first but we finally got it done. He came to the distillery and tasted five different barrels and picked out the one he liked. A few weeks later, I went to the restaurant and we did a bourbon dinner, which was fabulous. We enjoy having our bourbon in a fine restaurant like The Village Pub. It is great for us and the restaurant to co-brand our products. The Village Pub along with one other restaurant in New York are the only restaurants that have a special label design—something other than our regular label that you would see on the shelf.

Describe the Woodside Partners Reserve bourbon.

The Woodside bourbon is a 15-year-old, 92.4 proof bourbon. All of our bourbons have a scent of vanilla and caramel. This Woodside bourbon is no different. It is a perfect marriage of age and proof. There are notes of toffee and citrus. There is a hint of chocolate, along with the obvious flavor of oak. The taste is sweet and has a nice, long, smooth finish.

Where do you see the Van Winkle brand 10 years from now?

I see us pretty much doing the same thing, but we will have a larger supply, which will be great. Right now, every drop we have to sell is allocated. We are and have been producing more whiskey each year, so we look forward to having more to sell down the road. However, we will never be a big brand—we want to concentrate on quality, not quantity.



QUICK-FIRE WITH JULIAN VAN WINKLE III

COCKTAIL OF CHOICE

Old-fashioned, made with Pappy 15 year.

BEVERAGE WITH DINNER

Wine.

NIGHTCAP

Maybe a nice Pappy 20-year, neat.

BEST FOOD WITH BOURBON

BBQ or steak.

BOURBON ON THE ROCKS, STRAIGHT, OR MIXED

Depends on the mood!
Mostly on the rocks for me.

BOURBON YOU'LL DRINK, IF IT'S NOT YOURS

W.L. Weller, one of our old brands.

AGE WHEN YOU TASTED BOURBON FOR THE FIRST TIME

Most likely when my parents mixed up some bourbon, lemon, and honey for my sore throat.

FAVORITE OCCASION TO ENJOY YOUR FAVORITE BOURBON

On a cold night after work in front of a roaring fire in the fireplace.

MOST MEMORABLE BOURBON YOU HAVE EVER HAD, YOURS OR OTHERS

Something my grandfather and father made at our old distillery, Stitzel-Weller, here in Louisville in the '50s and '60s. I've got several bottles, and the whiskey is still good.

MOST MEMORABLE NON-BOURBON BEVERAGE YOU'VE EVER CONSUMED

A bottle of Pahlmeyer Proprietary red wine with a good meal.

COUNTRY COBBLER

A cobbler is an old form of mixed drink that consists of a base spirit (originally some form of wine, typically sherry), sugar, and fresh fruit. It dates from at least the 1830s, and made use of two items very new to people of that time: ice and straws. It's amazing to think that these were once curious new oddities, but the cobbler first introduced them to many people. This is Brandon Clements's original variation on this classic style of cocktail — a Spruce exclusive.

- 1/4 oz molasses
- 1/4 oz vanilla syrup
- 3/4 oz lemon juice
- 3 thick slices of fresh peach
- 1 1/2 oz vanilla-infused Woodside Partners bourbon
- 1/3 oz Nocino della Cristina walnut digestif

In a mixing glass, add molasses, vanilla syrup, lemon juice, and peach slices. Muddle thoroughly. Add spirits and fill with ice. Shake vigorously and strain through a chinois into a bucket glass filled with ice. Garnish with a thin slice of peach and a candied walnut.

FOR THE VANILLA SYRUP

- 3-4 vanilla beans
- 4 cups water
- 4 cups sugar

Split the vanilla beans lengthwise and add to pot with four cups of water. Bring to a boil. Once the water is boiling, reduce to low heat and let simmer for 30 minutes.

Remove beans, then add four cups of sugar to water. Stir until dissolved, and let cool. Store in the refrigerator.

Freestone

VINEYARDS & WINERY



Driven by the goal of producing world-class Pinot Noir and Chardonnay, in 1999 the Phelps family and management team of Joseph Phelps Vineyards began developing 100 acres of vineyards near Freestone, California in the Sonoma Coast AVA. Late in 2005, construction began on a new winery which was completed in time for the 2007 harvest. Today, this state-of-the-art facility allows winemaker Theresa Heredia to handcraft small lots of Pinot Noir and Chardonnay under the Freestone and Fogdog labels.



The goal of Freestone Vineyards is to craft regionally distinctive Pinot Noir and Chardonnay that authentically reflects the structure, balance and complexity of Sonoma Coast terroir.



CURRENT VINTAGES

2007 Freestone Sonoma Coast Pinot Noir

Spicy, earthy tones with flavors of plum, bing cherry and black tea.

2007 Fogdog Sonoma Coast Pinot Noir

Pronounced perfume of sour cherry compote with layers of cinnamon, spice, black tea and wet earth.

2007 Freestone Sonoma Coast Chardonnay

Steely yet unctuous with aromas of smoked cedar, wet earth, honeysuckle and fresh tangerine.

2008 Fogdog Sonoma Coast Chardonnay

Melon, apricot and lemon aromas with crisp, fresh flavors.

WHERE FRIENDS GATHER

CAFÉ DES AMIS WAS CREATED AS AN ALL-DAY RESTAURANT TO FIT THE BROWSING NATURE OF THE NEIGHBORHOOD. ROWS OF SMALL MARBLE COCKTAIL TABLES SPILL OUT ONTO THE SIDEWALK, ALLOWING GUESTS TO MAKE A SPECTATOR SPORT OUT OF WATCHING PEOPLE “PARADE” UP AND DOWN UNION STREET.



Inside, the light-filled 7,000-square-foot space has sweeping floor-to-ceiling French doors that open into the bar area featuring a 28-foot bar top made from a single pour of solid zinc. Hand-crafted by an artisan, working alone in his atelier on the outskirts of Paris, the zinc top took a year to complete, and the result is nothing less than stunning.

The restaurant's interior also showcases antique Carrara marble floors dotted with big, bright red banquettes and shiny, black lacquered wood. An oversized window allows passersby to peek in from the street and gaze at a great display of shellfish expertly being shucked by the staff.

Toward the back, looking out over the restaurant, is a raised dining room with bold wrought iron, a massive chandelier, an antique limestone fireplace from Provence, and beautiful Bordeaux-colored mohair paneled walls. All together, they create a luxurious atmosphere.

At Café des Amis, Bacchus has again created a democratic dining space. Guests can come in and indulge in oysters and beer at the bar, or retreat to the dining room for a more elaborate dining experience.

A brasserie-inspired menu was created by Bacchus Management Group's partner and chef Gordon Drysdale, executive chef Ed Carew, and chef de cuisine Justin Deering. It carefully spans the classics—from a charcuterie program with rillettes and pâté de campagne, to a salad lyonnaise and flatiron steak frites, to featured house specials like choucroute garni and a côte de boeuf for two. The raw bar has a fantastic selection of oysters, clams, mussels, spot prawns, crab, urchin, and lobster. Lastly, the late-night menu presents perfected standards like steak tartare and onion soup gratinée.



We spent a lot of time standing in the neighborhood, talking to people, to understand what was going on here. Union Street is one of the preeminent strolling streets of San Francisco. It is a big boulevard, and every day, all-day long, people stroll up and down, window-shopping, browsing, and having coffee. So we thought about what type of restaurant concept would fit that environment. The obvious answer was a brasserie. But we didn't want to build just any brasserie—not a Parisian carbon copy, but one specific to this corner of Union Street in San Francisco. And that is exactly what Café des Amis has become.

HAUTENOTES

From the publisher, HauteNotes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel. Visit hautenotes.com.

HAUTETASTE



Botte Piccola
Balsamic Vinegar

Botte Piccola balsamic vinegar is made by Cavedoni, a fifth-generation balsamic producer with the oldest aging cellars in Modena, Italy. The complex, all-natural flavor is perfect for finishing risotto, grilled meats, asparagus, cheese, or strawberries.



Francesco De Padova

Francesco De Padova is an estate-grown, organic extra-virgin olive oil from Puglia, Italy. Sophisticated and intense, multiple olive varieties are crushed and the oils from the fruits blended to Sig. De Padova's personal taste. The oil is light and fruity, with hints of green tomato, ripe olives, and artichokes.

casadecase.com

HAUTEMOBILE



HauteLife Tags

HauteLife is a full-circle, print-to-mobile platform connecting restaurants and chefs to diners. Now you can download magazines, view videos, and keep up to date on restaurant news, events, and promotions. Simply download Microsoft's Tag Reader on your mobile at www.gettag.mobi. Throughout HauteLife Press magazines, you'll find "surprise" tags that take you to exclusive offers, opportunities to dine at chefs' tables, and other advantages and benefits. See a tag, snap it, and stay connected.

To introduce the HauteLife tags, we're offering dinner for two at select restaurants within the HauteLife network. Be sure to click on the tags throughout the magazines, and sign up for a chance to win.

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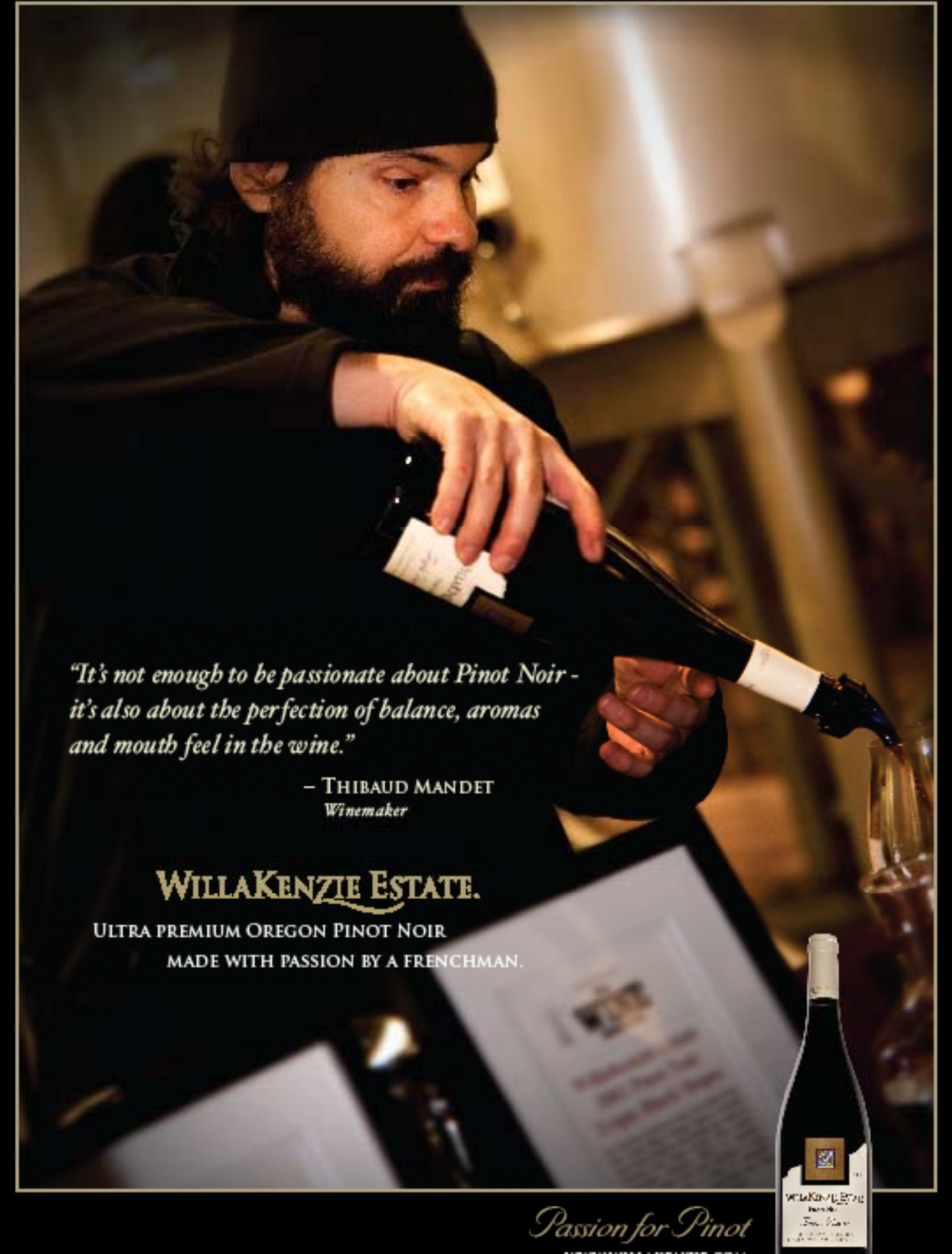
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